



FINCA ANTIGUA

Finca Antigua Reserva 2014



VINEYARD: Pedazo Chicote, La Longuera y Casilla Nueva

VARIETY: 60% Merlot, 20% Cabernet Sauvignon & 20% Syrah

D.O.: La Mancha

CATEGORY: Reserva

ALCOHOL DEGREE: 14 % vol.

TOTAL ACIDITY: 5.7 g/l. Tartaric

HARVEST DATE: 4th week of September to 1st week of October

BOTTLING DATE: October 2017

VINIFICATION: Fermentation in stainless steel, temperature-controlled vats. Maceration for 19 days.

AGEING: 22 months in French oak casks

VINTAGE REPORT

The preceding autumn was good to fill the soil with water, which allowed that the vegetative cycle developed with an enormous quantity of leaves although it was a year of short rainfall, normal ripening in terms of date, and very well balanced in tannins, acidity and alcohol, great vintage in Finca Antigua.

TASTING NOTES

Colour:

Bright, very full and deep, cherry-red colour; crystal clear glints. Slow falling, dense, and colourful tears in abundance.

Nose:

Aromatically very intense, delightful sensations of forest, fallen leaves, and balsamic nuances with fresh mint, thyme and eucalyptus coming to the fore. Touches of vanilla and dairy. The oak is well integrated with the fruit, imbuing hints of spices, tobacco leaf, juniper and aniseed from the new French oak casks. Very elegant, complex and suggestive.

Palate:

Full and powerful entry with a great full-body and backbone that unfolds across the palate, but with no signs of harshness, very rich and pleasant. Very fresh making this tremendously appetizing and is perfect for combining with rich cuisine. Balsamic finish.

Food Pairing:

Excellent with medium aged and mature cheeses. A very good pairing with rich fish such as turbot or salmon. Also matches well with red meat, roast lamb and large game cuisine such as boar or venison.



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